



ELEVATED COMFORT FOOD

Lunch Menu

APPETIZERS

CHESAPEAKE OYSTERS | 14

mignonette caviar, horseradish, cocktail sauce, charred lemon, celery micro greens

CHAR GRILLED OYSTERS | 14

local Chesapeake oysters, parsley, lemon, truffle herb compound butter, aged parmesan, crusty bread

JUMBO SEA SCALLOP | 17

cast iron seared, charred corn and bell pepper succotash, local corn puree, rendered bacon, burnt onion vinaigrette

TUNA TOSTADA | 16

blackened sushi grade ahi tuna, crispy wonton, Thai chili aioli, marinated cucumber salsa, avocado mousse, unagi, lime zest, shaved pickled jalapenos, toasted sesame seeds

CHEESESTEAK

EGG ROLLS | 11

shaved ribeye, caramelized onions, Coopers American, chipotle ketchup

LONG STEM ARTICHOKE | 10

marinated sous vide and grilled artichokes, charred lemon, shaved Parmigiano Reggiano, baby arugula, 25 year aged balsamic of Modena, sea salt, E.V.O.O.

JUMBO WINGS | 14

jumbo chicken wings, General Tso glaze, toasted mixed sesame seeds, scallion

PEI MUSSELS | 13

rendered pancetta, roasted grape tomato, charred leeks, 1904 apple brandy cream sauce, cornbread crumble

LOBSTER HUSH

PUPPIES | 15

cold water butter poached lobster, bell pepper, jalapeno, honey butter, red pepper remoulade

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SOUPS

FRENCH ONION | 6

rich beef broth, caramelized onions, garlic herb crostini, gruyere cheese

CREAM OF CRAB | 6 | 9

fresh Maryland lump crab, touch of sherry, hint of old bay

SOUP DU JOUR | MP

local and seasonally sourced ingredients, thoughtfully created and priced daily

CHARCUTERIE

SMALL - TWO MEATS

THREE CHEESES | 22

LARGE - THREE MEATS

FIVE CHEESES | 34

rotating selection of local, imported, and house made meats and cheeses

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SALADS

GRILLED CAESAR | 10

E.V.O.O. dressed fresh romaine, sea salt, cracked rainbow peppercorn, garlic focaccia herb crouton, shaved Grana Padano, house Caesar dressing

WEDGE | 11

apple wood smoked bacon, grape tomato, cornbread crouton, red onion, chopped egg, local bleu cheese, buttermilk blue cheese dressing

THE PATALIE | 9

field greens, grape tomato, shaved carrot, red onion, local radish, balsamic vinaigrette

LOBSTER COBB | 21

chopped fresh field greens, cold water butter poached lobster, applewood smoked bacon, chopped egg, diced cucumber, avocado, grape tomato, charred corn, sunflower seeds, citrus tarragon vinaigrette

STEAKHOUSE | 13

fresh baby arugula, beef steak heirloom tomato, smoked Bleu cheese, dried cranberries, crispy shallot, black pepper parmesan dressing

add chicken 8

add shrimp 13

add salmon 14

add steak 15

add scallops MP

add crab cake MP

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SANDWICHES

BUTTERMILK CHICKEN SANDO | 14

pickle brined chicken, herb and buttermilk marinade, double crusted and flash fried, tossed in sweet onion rosemary hot sauce, bacon jam, B&B

pickles, black pepper slaw
*AWARD WINNING SANDWICH FROM THE WORLD FOOD CHAMPIONSHIPS

SHORT RIB

GRILLED CHEESE | 14

aged cheddar, caramelized onion, millionaire bacon, Coopers American, fig jam

CROQUE MONSIEUR | 13

shaved imported serrano ham, gruyere, robilo alpino, béchamel, GVF sunny egg

THE LOCAL | 14

black angus beef patty, soup onions, gruyere, baby arugula, grilled tomato, Yates' aioli, apple wood smoked bacon brioche

THE BOURDAIN | 12

black angus beef patty, special sauce, lettuce, tomato, onion, B&B pickle, shaved onion, Coopers American

FILET MILANESE | 14

Creekstone prime beef tenderloin cutlet, heirloom tomato, arugula, garlic truffle aioli, shaved parmesan, garlic focaccia

CRAB CAKE SANDWICH | MP

lettuce, tomato, potato bun, the local signature aioli

CHARRED VEGGIE | 11

charred seasonal veggies, gremolata, creamy robilio aplino, garlic focaccia

THE BETTY DIXON | 12

grilled chicken, millionaire bacon, fig jam, arugula, shaved pickled jalapenos, crispy onions

SHRIMP SALAD | 13

gulf shrimp, old bay, celery, carrot, onion, housed dressed, lettuce, heirloom tomato, potato bun

ENTREES

CHICKEN AND WAFFLES | 21

herb stuffing waffle, bacon jam, buttermilk and herb fried chicken, roasted mushroom white gravy

JUMBO SEA SCALLOPS | 38

Ocean City cast iron seared sea scallops, roasted mushroom medley, creamy roasted tomato risotto, shaved Parmigiano Reggiano, confit tomato, baby arugula

CRAB CAKES | MP

duo of Maryland style colossal crab cakes, whipped Yukon potato, seasonal vegetable, The Local signature aioli

VERLASSO SALMON | 28

char grilled crispy skin, local corn puree, charred bell pepper succotash, rendered bacon, burnt scallion vinaigrette

RAVIOLI | 19

fresh egg yolk pasta sheets, parsley spheres, roasted mushroom, mascarpone, ricotta, peas, blistered grape tomatoes, herb butter sauce, shaved Pecorino Romano

PORK CHOP | 32

frenched Berkshire pork chop stuffed with fontina, shaved serrano ham, atop roasted mushroom risotto, 1904 apple bourbon marmalade, crispy sage

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SIDES

HOUSE CUT FRIES | 3

MAC AND CHEESE | 6

SEASONAL VEGETABLE | 4

SEASONAL RISOTTO | 6

CREAMED CORN | 5

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